

The present listing of the claim replaces all past listings of the claim:

**Listing of the claim**

1. (Currently Amended) A process for the prevention of development of pacha taint in CTC teas, said process comprising the steps of:
  - a. diluting emulsion of ~~an~~ a synthetic antioxidant in a suitable medium,
  - b. spraying the emulsion homogeneously on fermented tea material in the black tea manufacturing process,
  - c. drying the above material and packing suitably, and
  - d. storing of the packed material.
2. (Original) The process as claimed in claim 1, wherein the suitable medium used for diluting the antioxidant is as aqueous medium.
3. (Original) The process as claimed in claim 1, wherein the ratio of emulsion of antioxidant and diluting medium is in 1: 200 to 500.
4. (Cancelled)
5. (Original) The process as claimed in claim 1, wherein the antioxidant used is butylated hydroxy anisole (BHA).
6. (Original) The process as claimed in claim 1, wherein the amount of antioxidant used is in the range of 0.001 to 0.05% weight percent
7. (Previously Presented) The process as claimed in claim 1, wherein the sprayer used in step (b) may be able to spray one litre of solution in 5 – 8 minutes.
8. (Previously Presented) The process as claimed in claim 1, wherein the drier used in step (c) is selected from fluidised bed type drier, VFB drier and any suitable drier.

9. (Original) The process as claimed in claim 1, wherein the drying is carried out at a temperature range of 110 to 140°C.
10. (Previously Presented) The process as claimed in claim 1, wherein the dried material is graded as per the size of the particles.
11. (Original) The process as claimed in claim 1, wherein the dried material is packed using suitable packing material selected from polythene bags, polythene lined gunny bags and LDPE bags.
12. (Original) The process as claimed in claim 1, wherein the packed material is under ambient conditions.
13. (Original) The process as claimed in claim 1, wherein the CTC tea obtained is devoid of pacha-taint when stored up to 10 weeks.
14. (Previously Presented) The process as claimed in claim 1, wherein a sensory evaluation of the material may be done by a professional taster / laboratory panel of tasters